

APPETISERS – VEGETARIAN

Vegetable Samosas (2pcs) - Home made pastry stuffed with potato and peas, served with tamarind sauce.

Vegetable Pakoras (GF) (4pcs) - Chopped veggies mixed together with chickpea flour batter and deep fried, served with tamarind sauce.

Tandoori Mushrooms (GF) (5pcs) - Mushrooms prepped in special tandoori marinade, cooked in oven and served with mint sauce.

Spring Rolls (6pcs) - Vegetarian spring rolls served with sweet chilli sauce.

Vegetarian Platter (for 2 people)- Mix of samosas, spring rolls, and pakoras.



APPETISERS – NON-VEGETARIAN

Meat Samosas (2pcs) - Home made pastry stuffed with meat lamb mince, served with mint sauce.

Burra Kebabs (2pcs) (GF) - Marinated lamb chops in a tandoori cooked in traditional tandoori oven.

Lamb Seek Kebab (6pcs) (GF) - Mix of spices and herbs with lamb mince and skewered and cooked in oven. Served with mint sauce.

Chicken Tikka (4pcs) (GF) - Boneless pieces of chicken prepared in tandoori marinade, cooked in oven and served with mint sauce.

Tandoori Prawns (5pcs) (GF) - Tiger prawns prepared in a tandoori marinade and cooked in oven, served with mint sauce.

Garlic Chilli Prawns (5pcs) (GF) - Tiger prawns sautéed with sprouts, garlic and spices to enhance flavours.



ENTREE FOR 2

Manihani Mix - Chef's selection of mixed meat and vegetarian entrees listed above.

Tandoori Sizzler (GF) - Mix of appetisers cooked in the tandoori oven that consist of; **TWO PIECES** of each (1) chicken tikka, (2) lamb cutlets, (3) tandoori chicken and (4) lamb seek kebab.

RICE (GF)

Steamed Basmati Rice

Saffron Rice

Coconut Rice - Basmati rice mixed with coconut.

Kashmiri Rice - Basmati rice mixed with nuts.

Peas Pulao - Basmati Rice mixed with peas.

Vegetable Biryani - Vegetables mixed with basmati rice, cooked with special herbs and spices to enhance flavours.

Biryani Rice - Basmati rice cooked with aromatic herbs and spices, with your choice of **Chicken, Lamb,** and **Beef.**

Chicken Tikka Fried Rice - Diced pieces of tandoori chicken tikka, sautéed with basmati rice along with herbs and spices.

Prawn Biryani Rice
Basmati rice cooked with prawn, herbs and spices

CHICKEN – MAIN COURSE (GF)

Butter Chicken (MILD) - Chicken tikka pieces cooked in the tandoori oven, simmered in a mild and creamy tomato based sauce that enhances the authentic flavour of butter chicken.

Chicken Korma (MILD) - Chicken pieces cooked in a cashew and creamy based sauce.

Mango Chicken (MILD) - Diced chicken pieces and mango cooked together in a special velvety sauce.

Chicken Roganjosh - Chicken pieces cooked in basic sauce with mild spices.

Chicken Madras - Diced chicken pieces cooked in a coconut based sauce with a variation of herbs and spices.

Chicken Vindaloo (MEDIUM) - Chicken pieces cooked in our favourite and famous vindaloo sauce.

Chicken Tikka Masala (SPECIALTY) - Chicken tikka pieces cooked with capsicum, tomato, onion cooked with herbs and spices to enhance flavours.

Chicken Spinach (Chef's Favourite) - Chicken pieces cooked with spinach and flavoured mild spices.

Chicken Tawa Masala (SPECIALTY) - Chicken pieces cooked with onion, tomato and capsicum in a mild spicy sauce.

Chicken With Vegetables

Chicken With Mushrooms

Chicken With Lentils Mix



OUR SPECIALITIES – MAIN COURSE (GF)

GARLIC PANEER CURRY (Chef's SPECIALITY) - Paneer (homemade cottage cheese) cooked with pieces of onion, capsicum and mushroom in a basic creamy garlic based sauce.

KARAHI PANEER - Pieces of homemade cottage cheese cooked in a tomato and onion based sauce, flavoured with herbs and spices.

SPINACH MUSHROOM - Diced mushroom cooked with special spices in spinach sauce.

GARLIC CHICKEN CURRY (Chef's SPECIALITY) - Chicken tikka pieces cooked with onion, capsicum and mushroom in a basic creamy garlic based sauce.

CHICKEN KARAHI - Boneless pieces of chicken cooked in a tomato and onion based sauce, topped herbs and spices.

NAWABI LAMB (Chef's Signature Dish) - Tender pieces of lamb and lamb mince cooked in an onion and tomato based sauce with a touch of yoghurt, cream and secret spices.

ROYAL BEEF - Beef pieces cooked in a tomato based creamy sauce with secret herbs and spices.

KEEMA MATTER - Lamb mince cooked with peas in a special sauce with secret spices.

SEEK KEBAB TAWA MASALA (SPECIALTY) - Mixture of lamb mince, herbs and spices skewered and grilled in the tandoori oven, which is then cooked with onion, tomato and capsicum in a mild spicy sauce.

BUTTER PRAWNS - Tiger prawns cooked in a mild and smooth tomato creamy sauce.

GARLIC PRAWN CURRY (Chef's SPECIALITY) - Tiger prawns cooked with mushrooms, capsicum and onion in a basic creamy garlic based sauce.

FISH NAWABI - Diced fish pieces prepared in a thick onion and tomato based sauce in addition to a touch of yoghurt, cream and secret herbs and spices.

LAMB – MAIN COURSE (GF)

Lamb Roganjosh (Chef's Favourite) - Diced lamb pieces cooked n a basic sauce with a mixture of herbs and spices to enhance flavours.

Lamb Korma (MILD) - Diced lamb pieces cooked in a cashew and cream based sauce.

Lamb Madras - Diced lamb pieces cooked in a coconut based sauce with a mixture of herbs and spices.

Lamb Vindaloo (MEDIUM) - Diced lamb pieces cooked in our favourite and famous vindaloo sauce.

Lamb Spinach - Diced lamb pieces cooked with spinach and flavoured with mild spices.

Lamb Tawa Masala (SPECIALTY) - Dices lamb pieces cooked with tomato, onion and capsicum in a mild spicy sauce.

Lamb With Vegetables

Lamb With Mushrooms

Lamb With Lentils Mix



BEEF – MAIN COURSE (GF)

Beef Korma (MILD) - Beef pieces cooked in a cashew and cream based sauce.

Beef Roganjosh - Diced pieces of beef cooked in a basic gravy with a mixture of mild herbs and spices.

Beef Spinach - Diced beef pieces cooked with spinach and flavoured with mild spices.

Beef Madras - Beef pieces cooked in a coconut based sauce, flavoured with herbs and spices.

Beef Vindaloo (MEDIUM) - Diced beef pieces cooked in our favourite and famous vindaloo sauce.

Beef Tawa Masala (SPECIALTY) - Diced beef pieces cooked with onion, tomato and capsicum in mild a spicy sauce.

Beef With Vegetables

Beef Mushrooms

Beef With Lentils Mix



SEAFOOD – MAIN COURSE (GF)

Malabar Prawns or Fish - Cooked in our special tomato based sauce with touch of lime, coconut and cream, garnished with coriander.

Madras Prawns or Fish - Cooked in coconut based gravy with flavour of herbs and spices.

Vindaloo Prawns or Fish (MEDIUM) - Cooked in our favourite and famous sauce.

Spinach Prawns or Fish - Cooked in special spinach sauce.

Korma Prawns or Fish - Cooked in cashew based sauce and cream.

Masala Prawns or Fish (SPECIALTY) - Cooked with a mix of tomato, capsicum and onion in the chef's special sauce, flavoured with a touch of coriander and spices.

Prawns or Fish Vegetables - cooked with Vegetables

VEGETARIAN – MAIN COURSE (GF)

Paneer Makhani (GF) (MILD) - Homemade cottage cheese pieces simmered in a tomato based sauce with a touch of cream and mild spices.

Masala Paneer (SPECIALTY) (GF) - Homemade cottage cheese cooked with tomato, capsicum and onion in the chef's special sauce and finished with touch of coriander.

Paneer Vindaloo (GF) (MEDIUM) - Homemade cottage cheese pieces cooked in our favourite and famous sauce.

Butter Paneer Masala (GF) (SPECIALTY) - Homemade cottage cheese cubes cooked with capsicum, onion and fresh herbs and spices in a creamy sauce.

Saag Paneer (GF) - Homemade cottage cheese pieces cooked with spinach and flavoured with mild spices.

Dal Makhani (GF) - Slow cooked lentils simmered with spice and sautéed with onion, tomatoes and spices for flavour.

Dal Spinach (GF) - Slow cooked lentils simmered with spinach sauce and flavoured with mild spices.

Vegerama (GF) (Chef's SPECIALITY) - Mixed vegetable curry (chef's special mix).

Veggie Madras (GF) - Mixed vegetables cooked in a coconut based sauce, ananced with herbs and spices.

Vegetable Korma (GF) (MILD) - Mixed vegetables cooked in a cashew and cream based sauce.

Vegetable Spinach (GF) - Mixed vegetables simmered in spinach sauce and flavoured spices.

Bombay Potatoes (GF) - Chunky pieces of potato boiled and cooked in a yoghurt based sauce with secret spices.

Potatoes with Spinach (GF) - Diced potatoes cooked in a spinach sauce with flavoured spices.

Peas With Mushroom (GF) - Peas and mushrooms simmered in a mild tangy sauce with touch of cream and flavoured spices.

Matter Paneer (GF) - Peas and homemade cottage cheese cooked in a traditional sauce.

Paneer Mushroom (GF) - Combination of mushrooms and cottage cheese simmered in mild tangy sauce with touch of cream and spices to enhance flavours.

Malai Kofta - Special mix of mashed potatoes, homemade cheese and dried fruits made into balls that are deep fried and cooked in a mild tomato based creamy sauce.

Palak Kofta - Mix of mashed potatoes, homemade cheese and dry fruits made into balls and cooked in spinach sauce.

Masala Aloo Matter (GF) - Potatoes and peas cooked together in basic traditional sauce.



BREADS – ALL COOKED
FRESH IN TANDOOR

Naan - Plain flour bread cooked in tandoor.	4.00
Butter Naan - Naan bread layered with butter.	7.00
Garlic Naan - Naan bread brushed with garlic.	5.00
Cheese Naan - Naan bread stuffed with mozzarella cheese, herbs and spices.	7.50
Garlic Cheese Naan	8.00
Garlic & Chilli Naan (SPECIAL) - Chopped chillies garnished on garlic naan bread.	7.50
Pudina Naan - Layered naan bread with a touch of mint.	7.50
Cheese & Spinach Naan - Naan bread stuffed with mozzarella cheese, spinach, herbs and spices.	7.50
Cheese & Chilli Naan - Naan bread stuffed with mozzarella cheese, chilli, herbs & spices.	7.50
Cheese & Onion Naan - Naan bread stuffed with mozzarella cheese, diced onion, herbs & spices.	7.50
Aloo Naan - Potatoes stuffed in naan bread.	7.50
Aloo & Cheese Naan - Naan bread stuffed with a mix of cheese and potatoes.	7.50
Keema Naan - Lamb mince filling in naan bread.	7.50
Chicken Naan - Diced chicken tikka stuffed in naan bread with chat masala seasonings.	7.50
Kashmiri Naan - Plain flour naan bread stuffed with dried nuts and cashews.	7.50
Vege Pizza Naan (SPECIAL) - Naan bread stuffed with potatoes, cheese, capsicum, onion, herbs & spices.	8.00
Pizza Naan (SPECIAL) - Naan bread stuffed with diced onion and capsicum with choice of meat or chicken.	8.50
Tandoori Roti - Whole meal flour bread cooked in tandoor.	4.00
Butter Roti - Roti bread layered with butter.	7.00

Add Garlic for 50c extra

MANIHANI BANQUET

Budget Banquet (Min 4 Pax) \$37.50 / Person

Entree: Spring Rolls + Chicken Tikka
Mains: Butter Chicken + Beef Madras + Lamb Roganjosh + Dal Makhani
Condiments: Naan + Rice + Raita + Papadams
Desserts : Gulab Jamun

Classic Banquet (Min 4 Pax) \$42.50 / Person

Entree: Choice of one vegetarian entree + one non-vegetarian
Mains: Choice of 4 curries (not including seafood)
Condiments: Naan or Garlic Naan + Rice + Raita + Papadams
Desserts : Choice of dessert

Executive Banquet (Min 4 Pax) \$47.50 / Person

Entree: Tandoori Sizzler (includes 2pcs each of: Chicken Tikka, Seek Kebab, Burra Kebab and Tandoori Chicken)
Mains: Paneer Makhani, Chicken Karahi, Nawabi Lamb, Garlic Prawn Curry
Condiments: Naan or Garlic Naan + Rice + Raita + Papadams
Dessert: Gulab Jamun

Vegetarian Banquet (Min 4 Pax) \$35.50 / Person

Entree: Mixed Vegetarian Platter (Samosa, Pakora and Spring Rolls)
Mains: Vegerama (mixed vegetables), Karahi Panner, Dal Makhani, Malai Kofta
Condiments: Naan + Rice + Raita + Papadams
Desserts: Gulab Jamun

ACCOMPANIMENTS – SIDES

Cucumber Raita or Plain Yoghurt (GF)	6.50
Kachumber Salad (GF) - Diced pieces of cucumber, tomato, onion, herbs with lemon and chat masala seasoning.	7.50
Punjabi Salad (GF) - Sliced cucumber, tomato, onion with lemon and chat masala seasoning.	8.50
Onion Salad (GF) - Sliced Onion with lemon and chat masala seasoning.	5.50
Basket of Papadams (GF) - Served with mango chutney.	5.00
Mango Chutney (Sweet) (GF)	3.50
Tamarind Sauce or Mint Sauce (GF)	3.50
Pickles: (A) Mango, (B) Lime, (C) Chili, (D) Mix (GF)	3.50
Add Pappad for 50c extra (GF)	

KIDS MENU

Chicken nuggets and Chips with tomato sauce	10.90
Fish and Chips with tomato sauce	10.90
Chips	6.00

DESSERT

Gulab Jamun (2pcs served with ice cream)	8.50
- Lightly fried milk powder dumpling, soaked in a sugar syrup.	
Pista Kulfi (GF) - Indian style ice cream.	8.50
Vanila Ice Cream - Can be served plain or with chocolate topping.	7.00

Dishes may contain nuts, dairy, and sesame seeds



MANIHANI
INDIAN RESTAURANT

DINE IN MENU



All Prices are inclusive of GST & Price subject to change without notice.
Dishes may contain dairy, nuts and sesame seeds

Opening Hours – 5:00pm to 9:00pm

07 55 269 399

2737 Gold Coast Highway, Broadbeach, QLD 4218
www.manihanibroadbeach.com.au
info@ manihanibroadbeach.com.au